



**MILK & MILK PRODUCTS
SPECIFICATION**
Product : WMP

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SPECIFICATION FOR WHOLE MILK POWDER

Sl.No.	Parameters	KMF Standards
1	Appearance & colour	Light yellow to deep colour, free from lumps and free from extraneous matter, added colour and added flavour.
2	Body & Texture	Free flowing powdery consistency
3	Flavour & taste	It shall have clean, rich, pleasant & sweet flavor. It shall be free from off flavour.
4	Milk Fat, Percent by mass	Min. 26.0
5	Insolubility Index, ml	Max. 2.0
6	Moisture, Percent by mass	Max. 4.0
7	Milk Protein in milk Solids not fat, Percent by mass	Min. 34.0
8	Total Ash (on dry matter basis), Percent by mass	Max. 7.3
9	Total solids, Percent by mass	Min. 96.0
10	Titrateable Acidity (Lactic Acid), percent by mass	Max. 1.2
11	Total Plate Count/g	Max.40,000
12	Coliform Count /0.1g	Absent
13	Yeast & Mold Count/g	Max. 10
14	Escherichia Coli/g	Absent
15	Salmonella/25g	Absent
16	Shigella/25g	Absent
17	Staphylococcus aureus/0.1g (coagulase positive)	Absent
18	Listeria Monocytogenes/g	Absent

Chandika		
Prepared by	Verified by	Approved by



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19	Anaerobic Spore count/g (Clostridium perfringenes)	Max. 10
20	Aerobic Spore count/g (Bacillus cereus)	Max. 100

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